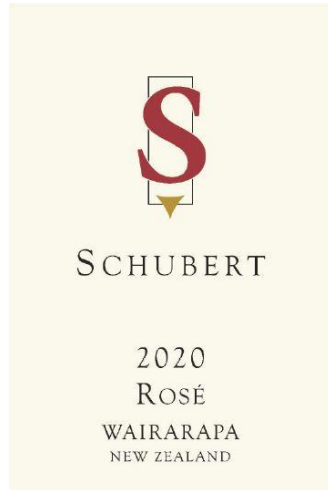




SCHUBERT



2020 ROSÉ

VARIETY: Pinot Noir

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A cool spring was followed by warm flowering conditions, resulting in healthy yields, combined with beautiful summer weather, with some rain at the start of April.

DATE OF HARVEST: 18th March – 3rd April 2020

HARVEST & VINIFICATION: Hand-picked, de-stemmed and cold-macerated on skins for 5 hours, then pressed and fermented in stainless steel tanks.

DATE OF BOTTLING: 17th September 2020

ALC: 13.0% VOL

TASTING NOTES: A creamy yet light companion for even the hottest summer days, this classic French style Rosé is a real eyecatcher. Despite its soft antique rose cast, it is full of flavours. Red vineyard peach and apple blossom harmonize in the nose and the palate awaits with a combination of Granny Smith and Manuka honey with refreshing citrus aromas.

DRINKING TEMPERATURE: 5-8 °C

CELLARING: Now to 4 years

